

INTERNSHIP FINAL REPORT
WHEN YOU FIND US DINING ROOM
SURABAYA



Arranged by :

Kevin Timothy

1874130010019

STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY
SURABAYA
2021

Approval

Title : Internship at When You Find Us & Locaahands Surabaya

Company Name : Locaahands Food & Coffee

Company Address : Jl.Opak No.39, Darmo, Kec.Wonokromo,Kota Surabaya,
Jawa Timur 60241

Telephone Number : 0819-3822-2712

Which is carried out by Students of Culinary Art Ottimmo International
Mastergourmet Academy Surabaya

Name : Kevin Timothy Jumalie

Reg. No : 1874130010019

Has been tested and declared successful.

Approve,

Surabaya, 12 Oct 2021

Advisor

Supervisor



(Nurul Azizah Choiriyah)

Dick Derian Wardojo

NIP. 199002152002071

Owner of Locaahands

Knowing,

Director of Ottimmo International Mastergourmet Academy

Zaldy Iskandar, B.Sc

NIP. 197310251201001

INTERNSHIP REPORT
HOT KITCHEN & COLD KITCHEN AT WHEN YOU FIND US DINING
ROOM

Arranged by :

Kevin Timothy Jumalie

1874130010019

Done the internship program from 12th December 2020- 12th June 2021 at When
You Find Us Dining Room

Advisor

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ACKNOWLEDGEMENT

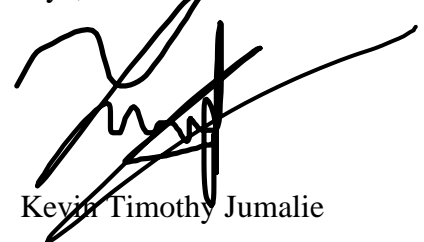
Praise and thanks to God Almighty for the successful completion of this report. The author can complete the writing of internship final report. This report is prepared as one of the requirements to complete the Diploma III program of Culinary Arts. The internship final report is prepared based on the 6 months of internship at When You Find Us Dining Room.

In the process of completion of the report, the author has received much guidance and assistance from various parties. To that end, the author expresses their sincere thanks to :

1. Mr. Zaldy Iskandar as the Head of Ottimmo International.
2. Ms. Irra Chrisyanti Dewi as Head of Study Program at Ottimmo International.
3. Ms. Nurul as Advisor, who has guided, provides guidance and suggestions until the completion of this report.
4. Mr. Dick Derian as the owner of Locaahands & When You Find Us Dining Room.
5. The entire staff of Locaahands & When You Find Us Dining Room
6. Everybody that involved in making this internship report.

Finally, the Author hope that this report can be useful for us all.

Surabaya, 12th October 2021



Kevin Timothy Jumalie

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and resources used in its preparation, whether they be books, articles, reports, lecturer notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 12th October 2021

A handwritten signature in black ink, consisting of several loops and a long horizontal stroke extending to the right.

Kevin Timothy Jumalie

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CHAPTER I

INTRODUCTION

1.1 Background

Internship is one of the requirements to complete three year study program at Ottimmo International. Internship is a work training activity to get enough experience for students, so that after graduation they are ready to enter the workforce. Internships offer opportunities to test skills in real life situations, gain insight into organizations or career paths and explore career options. This can help to gain practical skills that will help strengthen your CV and make it easier to hire. The internship period usually ranges from 3 months to 12 months. Usually companies provide salaries for transportation as well as food allowance. And generally the working time ranges from 8-10 hours per day.

The author takes an internship at When You Find Us for 6 months. Because of this pandemic situation the author had an hard time to find a better place beside When You Find Us. From this internship program, the author can learned many things in real life situation especially in the restaurant's kitchen. The author learned about time management, responsibility, how to improve team working, improve the mise en place skills, plating, etc.

1.2 Internship Objective

- a. To meet one of the requirements of Diploma 3 graduation at Ottimmo International Mastergourmet Academy.
- b. To learn how to run a kitchen.
- c. To learn about leadership and take a responsibility at working place.
- d. To find out the important of cleanliness in serving food.
- e. To improve creativity, time management and how to work efficiently.

1.3 The Benefits of Internship

1.3.1 Benefits for the student

- a. To meet one of the requirements of Diploma 3 graduation at Ottimmo International Mastergourmet Academy.
- b. To learn how to run a kitchen.
- c. To learn about leadership and take a responsibility at working place.
- d. To find out the important of cleanliness in serving food.
- e. To improve creativity, time management and how to work efficiently.

1.3.2 Benefits of Internship for Ottimmo International Academy

- a. As a bridge to introduce Ottimmo International Academy.
- b. Build good relationship between Ottimmo International Mastergourmet Academy and When You Find Us Dining Room.
- c. Become a benchmark for knowing how well students are and adjust the curriculum for the future.

1.3.3 Benefits of Internship for When You Find Us Dining Room

- a. As a medium to get a high potential employee.
- b. Build good business relation between When You Find Us Dining Room and Ottimmo International Mastergourmet Academy
- c. Have a connection with trainee that can be recruited in the future as casual.

CHAPTER II

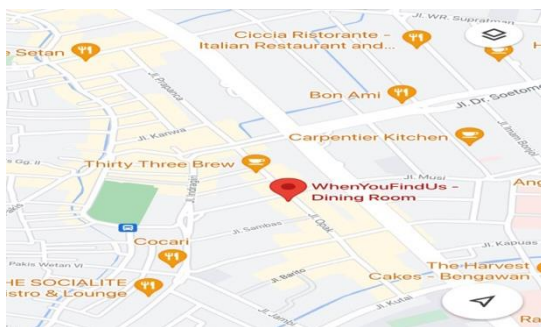
GENERAL DESCRIPTION OF WHEN YOU FIND US DINING ROOM

2.1 About When You Find Us

It was first open at the end of 2020, this restaurant was born of a creation of two chefs who have skills and desire to make a small dining room where you can just enjoy the food and vibes. They are chef Dick Derian and Fido. Chef Derian has a background in desserts dishes and Fido has his skills on gastronomy. This restaurant doesn't have a contemporary cuisine, but every month they will bring you different theme.

With this strategy, this restaurant which is located in the heart of Surabaya easily make people want to taste their products. Fido which is a former Locavore staff has his own skills and unique flavor that only uses local produce. In the other hand, Derian who is the pastry chef and also the owner of When You Find Us, always brings smile to people with his desserts. Their dedication and idealism in this restaurant make the customer feel that the food is well made. and with extensive years of experience, together they collaborate and share inspirations, knowledge, cooking techniques and methods with the whole team to ensure a high standard in every aspect and deliver the most exquisite culinary adventure.

2.2 Location & Opening Hours



Picture 1. Location of When You Find Us (Wyfu, 2021)

When You Find Us

Address : Jl. Opak No.39, Darmo, Kec. Wonokromo, Kota SBY, Jawa Timur 60241

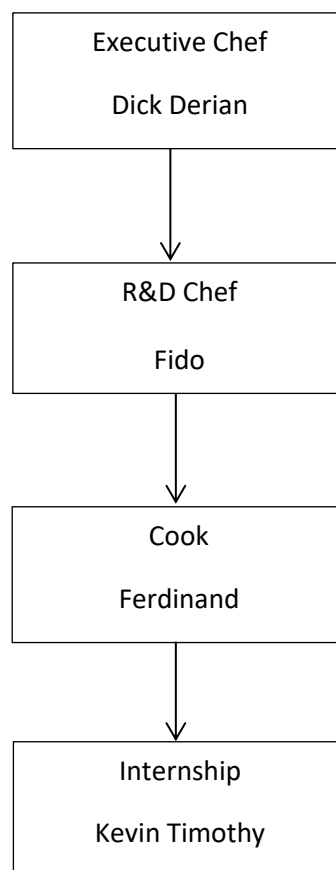
Telp : 0819-3822-2712

Opening Hours : Wednesday (Dinner Only 18pm-22pm),

Thursday – Sunday (Lunch 11am-15pm, Dinner 18pm-22pm)

2.3 Organization Structure and Main Task

The When You Find Us actually doesnt have written organization structure and main task because we only work with 4 people, but this is the picture if the author may show you.



Picture 2. Wyfu's Kitchen Brigade (Personal Documentation, 2021)

1. Chef Dick Derian as Executive Chef
 - a. Creating new menus, planning menu, and selecting plate presentation
 - b. Ensuring the quality of the dishes
 - c. Setting and monitoring performance standard
 - d. Check and make a list of kitchen supplies
 - e. Make a weekly work schedule
 - f. Helping service and plate dishes
2. Chef Fido as R&D Chef
 - a. Making new menus, and helping Chef Derian selecting plate for presentation
 - b. Bring new ideas and themes for the next season
 - c. Helping with the service
 - d. Mise en place
3. Cook
 - a. Mise en place
 - b. Make sure everything controlled and ready for service
 - c. Helping with the service
 - d. General cleaning every week
4. Internship
 - a. Mise en place
 - b. Shop and learn how to pick fresh ingredients
 - c. Make sure everything ready for service
 - d. Make sure the quality of the ingredients still fresh
 - e. General cleaning every week

CHAPTER III

INTERNSHIP ACTIVITIES

3.1 Place of Assignment

During the internship period, the author was placed in hot kitchen for 6 months from 12th December 2020-12th June 2021.

3.2 Job Description and Activies Performed

3.2.1 Job Description

Job description is a guide from the company to employees in carrying out the duties. These are the author's job descriptions during 6 months of internship in hot kitchen:

No	Day	Time	Activities
1.	Tuesday	10.00 - 12.00	Checking Stock
		12.00 – 18.00	Reheat sauces and making sauces
		18.00 – 20.00	Shop at traditional market
		20.00 – 22.00	General Cleaning and Mise en Place
2	Wednesday	10.00 – 15.00	Mise en Place
		15.00 – 17.00	Last check before service
		18.00 – 22.00	Service
3	Thursday	10.00 – 11.00	Prepare for Lunch service
		11.00 – 15.00	Service
		15.00 – 17.00	Break & Prepare for Dinner
		17.30 – 22.00	Service
4	Friday	10.00 – 11.00	Prepare for Lunch service
		11.00 – 15.00	Service
		15.00 – 17.00	Break & Prepare for Dinner
		17.30 – 22.00	Service

5	Saturday	10.00 – 11.00	Prepare for Lunch service
		11.00 – 15.00	Service
		15.00 – 17.00	Break & Prepare for Dinner
		17.30 – 22.00	Service
6	Sunday	10.00 – 11.00	Prepare for Lunch service
		11.00 – 15.00	Service
		15.00 – 17.00	Break & Prepare for Dinner
		17.30 – 22.00	Service

Table 1. Job Description

3.2.2 Activities Performed

During 6 months of the internship program, the author learns how to cook food, prepare, how to run a lunch service and a dinner service

These are the activities explained:

- Checking Stock :
 - a) Checking how many ingredients left and still usable for this week
 - b) Write down on notes, and write down any ingredients that already out of stock
 - c) Ordering fish,meat,noodles, or any ingredients that takes 1-2 days to arrive.
 - d) Any leftover vegetables can be cooked for staff meal or throw away if its not edible anymore
- Reheat Sauces and Make Sauces :
 - a) Reheat the sauce and make a new sauce
 - b) Make a sourdough based bread to bake tomorrow
 - c) Mise en place
- Shop at Traditional Market
 - a) Shop every vegetables that we use
- General Cleaning
 - a) Clean the oven
 - b) Clean Exhaust
 - c) Clean Floor
 - d) Clean Dehydrator,etc
- Prepare for Lunch

- a) Picking parsley, cilantro, basil, rosemary, and any other herbs that we use in that season
- b) Setting up the kitchen
 - Prepare the cutting board
 - Pre heat the oven
 - Prepare the tools that we use
- a) Preparing the napkins
- b) Mise en place for garnishes (new garnishes everyday)
- Prepare for Dinner
 - a) Setting up the kitchen
 - b) Mise en place if any ingredients is out of stock
- Break
 - a) Usually buy some ingredients at traditional market and get them ready for another process
- Helping Service
 - a) The author stands in pre sections line which is job to make sure the chiller is tidy.
 - b) Give cook the garnishes
 - c) Prepare the garnishes

3.3 Product of Internship

During internship, the author learned to prepare and serve food such as :

3.3.1 Alkaline Noodle



Picture 3. Alkaline Noodle (Wyfu, 2021)

In this dish the author learns how to make tomato raisin, how to cook noodle properly, bisque broth, and how to plate rustic style.

3.3.2 Kinoko



Picture 4. Kinoko (Wyfu, 2021)

In this dish the author learns how to make a brioche bread properly, how to make chili dressing, cured egg, and beef bacon.

3.3.3 Gem Lettuce



Picture 5. Gem Lettuce (Wyfu, 2021)

In this dish the author learns how to cut romaine lettuce for serving portions, make garlic and truffle aioli.

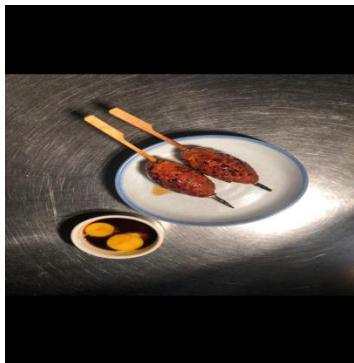
3.3.4 Mazeman



Picture 6. Mazeman (Wyfu, 2021)

In this dish the author learns how to make sous vide egg, cut nori for serving portions, make charsiuw chicken, pickled shitake, and make mala sauce for the noodle dressing.

3.3.5 Tsukune



Picture 7. Tsukune (Personal Documentation, 2021)

In this dish the author learns how to properly make japanese style sate, tsukune from sctrach. Starting from grinding, adding herbs, seasoning, boiling, grilling with sauce, and make tare.

3.3.6 Gyuniku



Picture 8. Gyuniku (Wyfu, 2021)

In this dish the author learns how to make smoke shortplate, scallion and chili oil, potato noodles, and yakiniku sauce.

3.3.7 Egg and Riso



Picture 9. Egg and Riso (Personal Documentation,2021)

In this dish the author learns how to make spinach chips, mushroom broth, duxelle, and make barley riso.

3.3.8 Tiger Prawn



Picture 10. Tiger prawn (Wyfu, 2021)

In this dish the author learns how to make grill tiger prawn, and make kombu butter.

3.4 Hygiene and Sanitation

There are hygiene and sanitation standars in When You Find Us Dining Room

a. Coloured Coded Cutting Board Standard

Colour	Function
White	For cutting ready to eat food
Green	For cutting vegetables
Red	For cutting Meat
Blue	For cutting seafood
Yellow	For cutting poultry

Table 2. Cutting Board Standard

The color differences of this cutting board intended to avoidcross contamination. This will prevent bacteria on a cutting boardthat is used for raw meat, poultry, or seafood from contaminating a food that requires no further

cooking, because cross contamination of different food types can lead to food poisoning.

b. Handwashing Standard

These are the steps of handwashing according to Wyfu's standard:

- a. First, wet hand with running water.
- b. Then, scrub hand with soap and brush under nails.
- c. Rinse well using running water.
- d. Then dry hands with paper towel.
- e. Last is to use a drop of hand sanitizer.

There are the rules when have to wash hands:

- a) When entering and leaving the kitchen.
- b) After breaks.
- c) After sneezing or blowing your nose.

Keeping hands clean can prevent illness and spread infections to the other. Germs from unwashed hands can get into foods and drinks when people prepare them. Germs can multiply in some types of foods and drinks and it will make people sick. So, the hand washing standard must be done properly so the food that we process is harmless and doesn't make people sick.

c. Personal Hygiene

There are the personal hygiene standards to prevent food poisoning:

- a) Use a face mask, apron, and safety shoes before entering the kitchen.
- b) Wash, dry hand and sanitize hands with hand sanitizer when entering and leaving kitchen.
- c) Keep the nails short and cleans, don't use nail polish because it can chip into the food.
- d) Cover the wounds with bandages and use gloves if having wounds on the hands.
- e) Use a hand glove if you will make contact with food.

- f) Don't cough or sneeze over food.

3.5 The Process of Storing and Using Materials

There are some provisions of Storing and Using Material at Wyfu:

- a. Storing both dry store and walk in chiller are located adjacent to the receiving area located at the kitchen entrance. This aims to order goods that have arrived can be stored immediately and without disrupting activities in the kitchen.

For items that are perishable or not durable, a refrigerator and freezer with a certain temperature is needed to keep that temperature constant. When you put it in the same refrigerator, you must pay attention to the items here. Here laying heavy goods, materials that cause odor, and fragile materials are very important to note. In Wyfu, there are three storing places, each of which has a temperature difference, including dry store with a temperature of 18°C - 20°C; Chiller with a temperature of 1°C-10°C; Freezer with a temperature of -5°C- (-20°C).

Dry stores are used to store dry ingredients such as flour, spices, rice, sugar and etc. Chiller are used to store wet ingredients and ingredients that need to be chill such as egg, vegetables, fruits, canned material that has been opened, milk, cheese, and etc. Freezer usually used to store meat, chicken, fish, stock, sauce, and etc.

- b. Using Material

Wyfu uses a work table that has a refrigerator underneath. Its function is as a place to put the main ingredients sold in the menu, such as sauce, protein that is ready to cook, vegetables that have been boiled, and etc. So the staff does not need to go far in the Chiller, so as to speed up the process of making an order. And to maintain the temperature of food that is ready to eat, Wyfu uses a lamp heater placed on a service table.

3.6 Problem Faced and How to Solve Them

During the 6 months of internship at When You Find Us, the author faces many problems and has to find a way how to solve the problem. There are the problems and a way how to solve the problem:

a. Had to work Efficiently

For the first 2 months, the author really struggled with time management because, the author had to do many tasks at the small amount of time, but after that, the author find it way easier because of adaptation and the author solved it with a work flow notes the day before.

b. Different Information and Instruction

Asking different staff with the same question may result a different answer. Usually the author asks the instructions to the 1st cook and R&D Chef. However, when the other Executive chef sees that this is not in accordance with his standards, the sous chef will give a new instruction to the author because he has authority over the 1st cook.

CHAPTER IV

CONCLUSION AND SUGGESTION

4.1 Conclusion

For the past 6 months during the internship at When You Find Us, the author concludes:

- a. The author gets a lot of experience in the real kitchen life.
- b. Internship helps the author to learn about leadership and take responsibility at working place.
- c. Internship program help the author to improve team work.
- d. Internship program help the author to improve creativity, time management and how to work efficiently.
- e. Internship program also give a chance to the author to learn new recipe, new techniques and the standard in real kitchen.

4.2 Suggestion

After 3 months of internship at When You Find Us, the author finds some problems that might be review in the future:

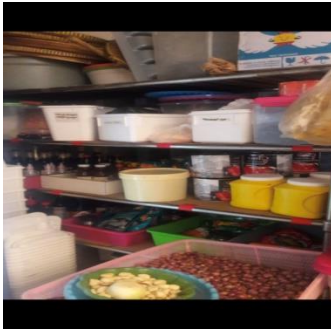
- a. For Students
 - Don't be afraid and shy to ask your seniors.
 - Be discipline and responsible with the job.
 - More quickly and thoroughly while doing the tasks given by seniors.
 - Never complain, show attitude ready to work.
- b. For Ottimmo International Mastergourmet Academy Surabaya
 - Keep a good relation with When You Find Us
 - Schedule an internship placement early in semester 5.
- c. For When You Find Us
 - Keep a good relation with Ottimmo International Mastergourmet Academy Surabaya.
 - Provide a place introduction before starting an internship.

APPENDIX

5.1 Dry Storage

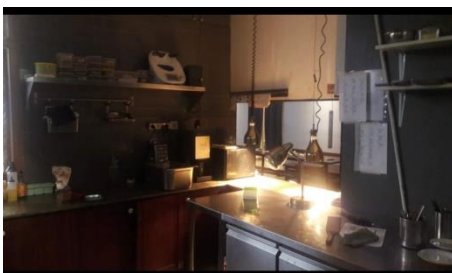


Picture 11. Dry Storage (Personal Documentation, 2021)



Picture 12. Dry Storage (Personal Documentation, 2021)

5.2 Kitchen



Picture 13. Kitchen (Personal Documentation, 2021)



Picture 14. Kitchen (Personal Documentation, 2021)

5.3 Photo with Locaahands Cafe Team



Picture 15. Photo with Locaahands Cafe Team (Personal Documentation,2021)

5.4 New Menu Tasting



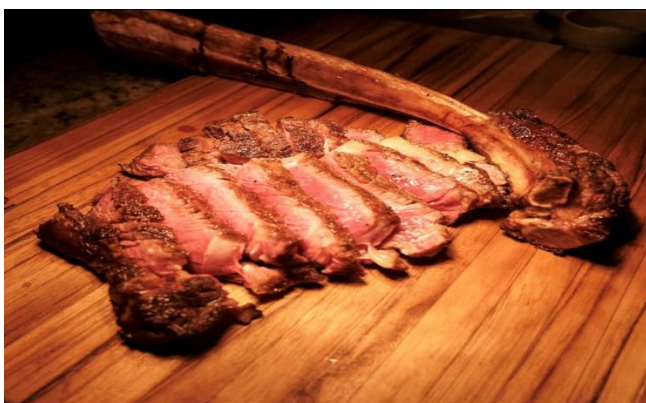
Picture 16. New Menu Tasting (Wyfu, 2021)



Picture 17. New Menu Tasting (Wyfu, 2021)



Picture 18. New Menu Tasting (Wyfu, 2021)

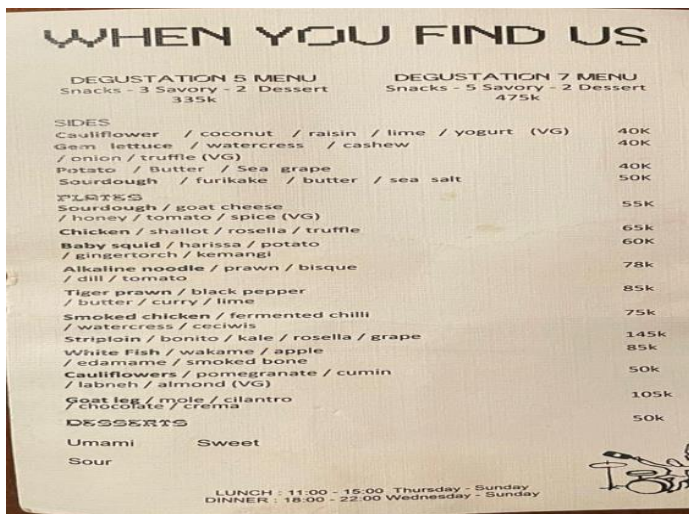


Picture 19. New Menu Tasting (Wyfu, 2021)

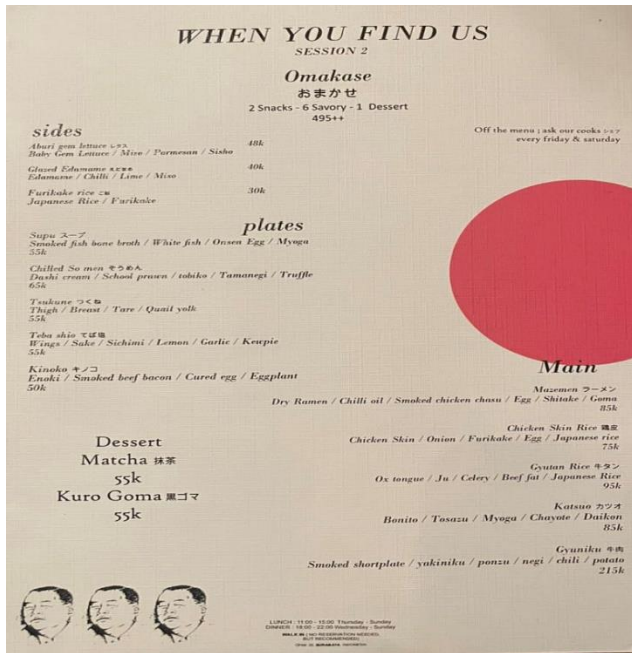
5.5 Menu Photos



Picture 20. Wyfu's Collaboration with Empak Locale Menu



Picture 21. Season 1 Menu



Picture 22. Season 2 Menu



Picture 23. Season 3 Menu



Picture 24. PPKM Menu (Takeaway only)

CERTIFICATE OF INTERNSHIP

When You Find Us
Opak St. 39, Surabaya
0819-3822-2712

This is to certify that

Kevin Timothy
Jumalie

Was in When You Find Us as an intern from
December 5, 2020 to June 5, 2021 in the cook department.
During the internship period, he has performed his duty **VERY WELL**.

Acknowledged by



Dick Derian
HEAD CHEF

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CULINARY ARTS | GASTRONOMY | BAKING & PASTRY ARTS

INTERNSHIP

PLACE : WHEN YOU FIND US

First Name: KEVIN Last Name: TIMOTHY JUMALIE

Review Period/s : Monthly Quarterly Bi-annually Annually Date Joining
: DECEMBER 5, 2020

Intern's Position : COOK Department : HOT KITCHEN

REVIEW DATE : JUNE 5, 2021 Direct Supervisor : DICK DERIAN

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

4

Team Player

Cooperates and works well with others. Enthusiastic, portrays s positive manner and
Works toward the Company's goal/s.

4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

4

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3.5

3. PERSONAL PRESENTATIONS Grooming Standards

Practices and displays proper grooming, personal hygiene and care.
Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

3.5

4. ON THE JOB & KNOWLEDGE Dependability

Can be counted upon to do what is expected and required
Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements All job descriptions specification are met. Consistency in work. All recipes are followed

4

Work Quantity

Complete the expected amount of work in relation to Company's standards

4

Discussions/Notes;

KEVIN TIMOTHY JUMALIE HAD ACCOMPLISHED HIS INTERNSHIP VERY WELL. HE DONE HIS JOB WELL AND ALWAYS FOLLOW OUR PRODUCTION STANDARD RESPONSIBLY. HIS TEAMWORK SKILLS AND COMMUNICATION ALSO GREAT. WE HOPE KEVIN HAS THE BEST LUCK IN THE FUTURE. THANK YOU AND GOOD LUCK, KEVIN!

PERFORMANCE SUMMARY* *to be filled by OTTIMO International*

TOTAL POINTS

RATING

ACTION PLANS FOR DEVELOPMENT NEEDS

- 1.
2. —
3. —
4. —
5. —

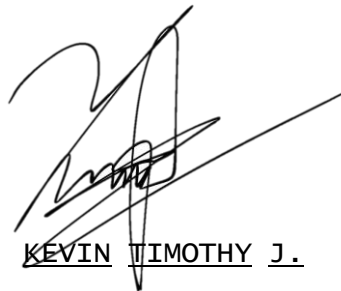
III. SIGNATURES On-Site Manager/Owner/Chef



Signature & Stamp: DICK DERIAN W.

Dated JUNE 5, 2021

The Intern



Signature: KEVIN TIMOTHY J.

Dated JUNE 5, 2021

OTTIMMO International MasterGourmet Academy

Signature & Stamp : _____ Dated

Dept. Head Student Affairs